

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

# FSIS NOTICE

31-11

6/30/11

## NEW PERFORMANCE STANDARDS FOR SALMONELLA AND CAMPYLOBACTER IN CHILLED CARCASSES AT YOUNG CHICKEN AND TURKEY SLAUGHTER ESTABLISHMENTS

### I. PURPOSE

This notice announces that the Food Safety and Inspection Service (FSIS) is implementing new performance standards for *Salmonella* and *Campylobacter* for young chicken and turkey chilled carcasses at slaughter establishments. The new standards apply to verification sample sets that begin on or after July 1, 2011. The number of samples collected for young chicken and turkey verification sets will remain the same, but each sample collected in a set will be analyzed for both *Salmonella* and *Campylobacter*. Establishments will pass the updated *Salmonella* standards if FSIS finds no more than five positive samples in a 51-sample set for young chickens and no more than four positive samples in a 56-sample set for turkeys. Establishments will pass the new *Campylobacter* standards if FSIS finds no more than eight positive samples in a 51-sample set for young chickens and no more than three positive samples in a 56-sample set for turkeys. If FSIS finds more than the acceptable number of samples positive for passing either of the standards at an establishment, FSIS will collect a follow-up sample set and will analyze those samples for both organisms. To implement the new standards for *Campylobacter*, FSIS will move all young chicken and turkey slaughter establishments to the highest priority for scheduling sample sets. Additionally, this notice:

1. Details changed sample collection procedures for both young chickens and turkeys under the new performance standards and includes complete sampling instructions;
2. Details changes in Agency performance standards and notes that the End of Set Letter provided by the Agency to establishments upon completion of a verification sample set will now include a report of *Campylobacter* results;
3. Provides an Appendix I with pictures of the test kits; and
4. Provides an Appendix II with anticipated questions and answers.

**DISTRIBUTION:** Electronic

**NOTICE EXPIRES:** 7/1/12

**OPI:** OPPD

## II. BACKGROUND

A. The Agency announced its intention to set new performance standards for *Salmonella* and *Campylobacter* in young chicken and turkey chilled carcasses in a Federal Register Notice in May 2010. In a follow-up Federal Register Notice in March 2011, the Agency announced implementation of the new standards for July 2011. These new performance standards were informed by data collected during the Agency's recent Nationwide Microbiological Baseline Data Collection Programs: The Young Chicken Baseline Survey (YCBS) of 2007-2008, and the Young Turkey Baseline Survey (YTBS) of 2008-2009.

B. The YCBS collected and analyzed rinsate samples from whole carcasses that were shaken in bags along with sample rinse solution. The Agency used post-chill sample results from the YCBS, weighted by production volume, to estimate the prevalence of *Salmonella* and *Campylobacter* on inspected and passed young chicken carcasses. These prevalence estimates constitute the new performance standards announced in this notice. These performance standards apply to all young chickens, including roasters and Cornish game hens.

C. The YTBS collected and analyzed carcass sponge samples from young turkey carcasses (including young breeder turkeys). Inspection program personnel (IPP) used two sponges for each carcass sampled, one for *Salmonella* and one for *Campylobacter*. They wiped each moistened sponge over 100 cm<sup>2</sup> of the thigh and mid-back of one half of the carcass (50 cm<sup>2</sup> on each part). One of the two sponges used at each location was used to analyze for the presence of *Salmonella* species and the other for *Campylobacter jejuni/coli/lari*. The Agency used post-chill sample results from the YTBS, weighted by volume, to estimate the prevalence of *Salmonella* and *Campylobacter* on inspected and passed turkey carcasses. These prevalence estimates constitute the new performance standards announced in this notice.

## III. REVIEW OF FSIS DIRECTIVES AND VIDEO MATERIALS BY IPP

A. Upon receipt of this notice, IPP who will be collecting the samples are to review the following general guidance materials (links provided):

1. [FSIS Directive 10,230.5](#) and Attachment 1, the [Self-Instruction Guide for Collecting Raw Meat and Poultry Product Samples for \*Salmonella\* Analysis](#)
2. The DVD titled, "Sampling Raw Meat and Poultry for *Salmonella*." The DVD is the same as the VHS video that was originally issued in 1998 with FSIS Directive 10,230.5 for the pathogen reduction sampling initiative. To request a copy of the DVD, send an email message including the name of the DVD, a physical mailing address (no Post Office box), and telephone number to [cedl@fsis.usda.gov](mailto:cedl@fsis.usda.gov).
3. [FSIS Directive 10,210.1 Unified Sampling Form](#). This program uses FSIS Form 10,210-7 (Sample Request Form).
4. [FSIS Directive 7355.1, Use of Sample Seals for Laboratory Samples and Other Applications](#).

#### IV. AWARENESS MEETING WITH PLANT MANAGEMENT

A. Upon receipt of this notice, the Inspector-in-Charge (IIC) is to have an awareness meeting with plant management to inform them that the new performance standards will be in effect with sample sets starting in July 2011.

B. The IIC is to provide establishment management with a copy of this notice and review the following program points, as applicable, during the awareness meeting:

1. The number of samples collected for verification sets will remain the same, but each sample collected in a young chicken or turkey set will be analyzed for both *Salmonella* and *Campylobacter*. At least 100 mL of rinse solution from the sample bag will be needed for young chicken samples. Turkey carcasses will be sampled with two sponges, one to be analyzed for *Salmonella* (10 mL rinse solution) and the other for *Campylobacter* (25 mL rinse solution).
2. The establishment will pass the new *Salmonella* standards if FSIS finds no more than five positive samples in a 51-sample set for young chickens and four positive samples in a 56-sample set for turkeys.
3. The establishment will pass the new *Campylobacter* standards if FSIS finds no more than eight positive samples in a 51-sample set for young chickens and three positive samples in a 56-sample set for turkeys.
4. FSIS will collect follow-up sample sets responding to sample set failure for either organism and will analyze samples for both organisms.
5. To implement the new standard for *Campylobacter*, FSIS will move all young chicken and turkey slaughter establishments to the highest priority for scheduling sample sets.
6. The Agency Field Service Laboratories will analyze the samples and will send a single sample report to the establishment to provide results from both *Salmonella* and *Campylobacter* analyses of that sample set.
7. The Agency will only Web-post individual establishments as Category 3 when they fail the standard in effect when the set was begun. This means that establishments tested under the new standards that fail for *Salmonella* will be Web-posted as Category 3. Web-posting of Category 3 establishments based on completed sets under the old standards will continue until those sets are replaced by new sets under the new standards. If the results of the new set keep the establishment in Category 3, its name will continue to be posted. Web-posting of Category 2 establishments based on completed sets under the old standards ceased as of June 2011.
8. The End of Set Letter will report the establishment's *Salmonella* Category status based on the standard in effect when each reported set was started. The End of Set Letter will add a note to reports on sets conducted under the old standards

informing the establishment of what its Category status would have been had the new performance standards been in effect for both recent sets.

9. Set results will be aggregated quarterly and published to show the number and percentage of establishments in Category 1, 2, and 3 for all sampled product classes. Results will be presented for both *Salmonella* and *Campylobacter*.
10. For aggregate reporting purposes, all existing *Salmonella* results will be reported in two forms: one showing Category distribution according to the standards in effect when the sets of record began and one showing Category distribution if all sets of record had begun under the new standards.
11. The Agency will collect and analyze two new sample sets for *Campylobacter* from all poultry establishments subject to this sampling before deciding whether to post individual establishments that fail sets under the new *Campylobacter* standards.
12. Agency responses to *Campylobacter* sample set results will follow current *Salmonella* procedures with respect to immediate follow-up testing, for both organisms, and with respect to Food Safety Assessments (FSAs) when deemed necessary.
13. FSIS will evaluate industry performance trends with regard to both *Salmonella* and *Campylobacter*. In response to adverse trends, the Agency may consider further actions. Any such actions would be announced in a Federal Register notice.

## **V. GENERAL SAMPLING PROCEDURES FOR YOUNG CHICKENS**

**NOTE:** The following sampling procedure instructions are for young chicken slaughter establishments. IPP that are assigned to such establishments are to use the sample collection methods described here in lieu of the sample collection instructions in FSIS Directive 10,230.5, except where that FSIS Directive is referenced.

- A. IPP are to follow the methodologies for collecting samples that are set out in this notice.
- B. Sample each production shift (based on eADRS or PHIS plant profile data entry) on a random basis so that the full sampling set includes representative samples from both shifts.

**NOTE:** Shift sampling proportions may vary and there is no requirement that exactly half of the samples must be taken from each production shift.

- C. IPP are to review Section 2, *Supplies*, and Section 5, *Preparation for Sample Collection*, of FSIS Directive 10,230.5, Attachment 1, for all samples collected. However, the supplies for this new sampling procedure are different from those described in FSIS Directive 10.230.5. The following is a list of the supplies for each young chicken sampling event under this notice (also see Appendix 1, Chickens Kit):

*M16 shipping container:*

- 1-15" x 20", large sterile plastic bag
- 1- pair of sterile gloves
- 1- 400 mL bottle of Buffered Peptone Water (BPW)
- 1-120 mL sterile specimen jar with lid
- 1- quart resealable ziplock-type bag (secondary container)
- 1- 6" x 12" plastic bag (for FSIS Form 10,210-7 or PHIS generated sampling form)
- 1- FSIS Form 7355-2A/2B (Laboratory sample security seals)
- 1- FedEx (preprinted) billable stamp for submitting samples
- 1-Absorbent pad
- Cardboard separators
- Gel coolant packs
- 1-Foam plug per shipper

**NOTE:** Because of seasonal changes, the number of cardboard inserts and gel coolant packs may change. When such a change occurs, an instructional flyer will be placed in the M16 box advising inspectors how to pack the gel pack(s) and cardboard inserts.

D. IPP are to refrigerate the BPW container upon receipt. Ensuring that the BPW is prechilled is critical to this verification sampling procedure. Only use prechilled BPW.

E. Additional pairs of sterile gloves can be ordered in advance from the laboratory in the event they are needed as back-up supplies. IPP are to change disposable gloves whenever necessary, to prevent cross-contamination of birds and samples and are to avoid contamination of carcasses and rinse supplies.

F. At the post-chill sampling location, IPP are to determine a random time at which the carcasses will reach the end of the drip line, or the last readily accessible point prior to cut-up, (or the equivalent point in air-chill systems). IPP are to randomly select a poultry carcass from the post-chill area (after all interventions have taken place) and to allow drip time to prevent dilution of the sample.

## **VI. SPECIFIC PROCEDURES FOR COLLECTING YOUNG CHICKEN RINSATE**

A. IPP are to take all necessary precautions not to contaminate any of the sampling supplies and are to discontinue the sampling procedure if a contamination event occurs that would compromise the integrity of the submitted sample.

B. IPP are to review and follow the instructions in FSIS Directive 10,230.5, Attachment 1, Section 4(a), *Aseptic Sampling Techniques*, *Putting on the Gloves*, and Section 6(c), *Sample Collection, Chicken*, for placing the chicken carcass in the large sterile plastic sample bag, adding prechilled BPW, and thoroughly rinsing the bird.

C. IPP are to remove the chicken aseptically from the sample bag before collecting the 100 mL rinsate. To do this:

1. Carefully open the bag containing the bird;
2. Work the plastic bag down around the carcass so that you can firmly grip one leg, without touching the inside of the plastic bag;
3. While holding the bag with the one hand, carefully remove the bird from the bag with the other hand; and
4. Place the bird back on the conveyor or table.

D. IPP are to collect the 100 mL rinsate sample from the sample bag immediately by:

1. Removing the lid from the empty 120 mL sterile specimen jar container;
2. Being careful not to contaminate the inside of the specimen jar or the lid, and by not allowing the bag to contact the interior surfaces of the jar;
3. Using the “V” formed by the bag at the lower corner as a pouring spout, carefully pour the rinsate into the open jar;
4. Collecting as much of the BPW rinsate as possible, **but at least 100 mL**,
5. Placing the cap back on the jar and checking to be sure that the lid is securely in place;
6. Placing the collected and labeled sample container in a ziplock-type bag; and
7. Holding the sample under refrigeration and FSIS control until shipment to the laboratory.

## VII. SAMPLE STORAGE PRIOR TO SHIPMENT

A. IPP are to review and follow Section 8, *Sample Storage Prior to Shipment*, of FSIS Directive 10,230.5, Attachment 1, and any instructional flyer included with the shipper for all samples collected. All samples are to be refrigerated or placed on ice immediately after sample collection and maintained under refrigeration at 40°F (4.4°C), or lower, until shipped. **Do not freeze samples.** Keep all samples secure.

B. IPP are never to store sample boxes near heaters or areas exposed to excessive heat. The laboratory will discard rinse samples that arrive above 50°F (10°C) or below 32°F (0°C). It is critical that the sample temperature is maintained during collection and shipment.

## VIII. SHIPPING OF SAMPLES

A. IPP are to review and follow the instructions in Section 9, *Sample Shipment*, of FSIS Directive 10,230.5, Attachment 1. Samples are to be collected and shipped to the laboratory the same day when possible.

1. First shift samples should be shipped the same day collected or they will be discarded by the laboratory. First shift samples may be collected Monday through Friday.
2. Second shift samples should only be collected Monday through Thursday, because of shipping-related issues. Samples collected on the second shift and shipped the next day will not be discarded.

B. IPP are to ship the sample to the FSIS laboratory specified on FSIS Form 10,210-7, or the laboratory designated on the Public Health Inspection System (PHIS) generated sampling form.

#### **IX. OBTAINING RESULTS OF FSIS MICROBIOLOGICAL TESTING OF YOUNG CHICKEN (BROILER) SAMPLES**

IPP will receive laboratory testing results when they are posted in LEARN or in PHIS.

#### **X. GENERAL SAMPLING PROCEDURES FOR TURKEYS**

**NOTE:** The following sampling procedure instructions are for turkey slaughter establishments only. IPP that are assigned to such establishments are to use the sample collection methods described here in lieu of the sample collection instructions in FSIS Directive 10,230.5, except where FSIS Directive 10,230.5 is referenced.

A. IPP are to follow the methodologies for collecting samples as directed in this notice.

B. Sample each production shift (as defined by eADRS or PHIS plant profile data entry) on a random basis so that the full sampling set includes representative samples from both shifts. Shift sampling proportions may vary and there is no requirement that exactly half of the samples must be taken from each production shift.

C. There will be TWO carcass swabs per post-chill sample with 10 mL of BPW diluent used to moisten the sponge for the *Salmonella* sample and 25-mL of BPW diluent used to moisten the sponge for the *Campylobacter* sample. IPP are to collect one turkey carcass for sampling. The first sponge is to be used to swab the left side of the carcass for *Salmonella*, while the second sponge is to be used to swab the right side of the carcass for *Campylobacter*.

D. IPP are to review Section 2, *Supplies*, and Section 5, *Preparation for Sample Collection*, of FSIS Directive 10,230.5, Attachment 1, for all samples collected. However, the supplies for this new sampling procedure are different than those described in that directive. The following is a list of the supplies for each young turkey sampling event (also see Appendix I, Turkey Kit):

*M16 shipping container:*

3- pairs of sterile gloves

1- 10 mL tube of BPW marked "S"

1- 25 mL tube of BPW marked "C"

2- sterile specimen sponges (swabs) in marked Whirl-Pak® bags; one

- swab labeled "C", one swab labeled "S"
- 2- sterile templates 5" x 10" cm in bag
- 2- quart resealable ziplock-type bags (secondary container)
- 1- 6" X 12" plastic bag (for FSIS Form 10,210-7 or PHIS generated sampling form)
- 1- FedEx (preprinted) billable stamp for submitting samples
- 1- FSIS Form 7355-2A/2B (Laboratory sample security seals)
- 1- Absorbent pad
- Cardboard separators
- Gel coolant packs
- 1-Foam plug per shipper

**NOTE:** Because of seasonal changes, the number of cardboard inserts and gel coolant packs may change. When such a change occurs, an instructional flyer will be placed in the M16 box advising inspectors how to pack the gel pack(s) and cardboard inserts.

E. IPP are to refrigerate the BPW containers upon receipt. Ensuring that the BPW is prechilled is critical to this verification sampling procedure. Only use prechilled BPW.

F. Additional pairs of sterile gloves can be ordered in advance from the laboratory in the event they are needed as back-up supplies. IPP are to change disposable gloves whenever necessary, to prevent cross-contamination of birds and samples and are to avoid contamination of carcasses and sponge sampling supplies.

G. At the post-chill sampling location, IPP are to determine a random time at which the carcass will reach the end of the drip line or the equivalent point in air-chill systems. IPP are to randomly select a poultry carcass from the post-chill area (after all interventions have taken place) and to allow drip time to prevent dilution of the sample.

## **XI. SPECIFIC PROCEDURES FOR COLLECTING TURKEY SWABS**

A. IPP are to take all necessary precautions not to contaminate any of the sampling supplies and are to discontinue the sampling procedure if a contamination event occurs which would compromise the integrity of the submitted samples.

B. IPP are to review and follow the instructions in FSIS Directive 10,230.5, Attachment 1, Section 4(a), *Aseptic Sampling Techniques*, *Putting on the Gloves*, and Section 6(d), *Sample Collection, Turkey*, for general turkey sponging technique, but with the following additional instructions:

1. While wearing the first pair of sterile gloves, remove the turkey in a safe manner. Holding the turkey by the legs and avoiding contact with the back or thigh areas, place the turkey breast down on a sanitized work surface covered with clean paper towels or absorbent pads to prevent the carcass from slipping during sponge sampling. Remove and discard the gloves. If heavy birds require assistance for lifting, have helpers wear sterile gloves and ensure that they do not touch the sampling areas.



2. Open the sponge bag by tearing off the top perforated strip. Do not remove the wire closures from the bag. Pull apart the two small white tabs on either side to open the mouth of the bag.
3. Remove the cap from the smaller, 10-mL prechilled sterile BPW container marked "S" designated for *Salmonella* sampling, being careful not to touch the container opening. Carefully pour the entire contents of the BPW container into the sponge bag marked "S". Do not contaminate the top inside of the Whirl-Pak® bag. Set the empty BPW container aside.
4. Press the wire closures back together to close the top of the sponge bag. Use hand pressure on the outside of the bag to carefully massage the sponge until it is fully moistened. With the bag still closed, squeeze any excess diluent out of the sponge while carefully pushing the moistened sponge to the uppermost portion of the bag.
5. Open the sponge sample bag, being careful not to touch its inner surface. The wire closure should keep the bag open. Set the bag aside, being careful not to contaminate the sponge and careful not to spill the remaining BPW fluid.
6. Open the sterile template bag by tearing off the top perforated strip. Set the template bag aside, being careful not to contaminate the template.
7. Put on the second pair of sterile gloves. Carefully remove the moistened sponge from the bag by grasping the end of the sampling sponge with your gloved sampling hand. Do not touch the outside of the Whirl-Pak® bag.
8. With your other gloved hand, retrieve the template by its outer edge, taking care not to contaminate the inner edges that define the template's sampling area.
9. Place the template over the back sampling area and hold it in place to the left of the vertebral column. Using your sampling hand, wipe the sponge over the entire enclosed area approximately 10 times vertically and 10 times horizontally. Use only one side of the sponge. You may need to "roll" the template from side to side as you sponge since the carcass surface is not flat.
10. Repeat the sponging procedure using the same sponge but with the template placed over the left thigh sampling area. Turn the sponge over so that the unused side of the sponge contacts the thigh surface, wiping the entire area enclosed by the template with approximately 10 vertical and 10 horizontal passes of the sponge. Discard the template.
11. Carefully replace the sponge into the Whirl-Pak® sample bag with any remaining portion of BPW without touching the outside of the bag with the sponge. Expel any excess air from the sample bag and fold over the top edge of the bag 3 or 4 times to close the top. Secure the top by folding the wire attachments back against the bag.

12. Repeat steps 4 – 11 using the other, larger, 25-mL prechilled sterile BPW container marked “C” designated for *Campylobacter* sampling and the Whirl-Pak® sponge bag marked “C”. Swab the right side of the same turkey carcass using a new pair of gloves and a new template. Upon completion of the second swabbing, and securing the swab in its marked sample bag, return the turkey carcass to the point where you collected the bird.
13. Each sponge should be carefully secured in its own separate Whirl-Pak® sample bag (previously marked appropriately with either a “S” or a “C”).
14. Place bagged carcass sponges under refrigeration within five (5) minutes of collection. Place the collected and labeled sample bags in their own separate zip-lock type bag, which is provided, and hold under refrigeration and FSIS control until shipped.

## **XII. SAMPLE STORAGE PRIOR TO SHIPMENT**

A. IPP are to review and follow Section 8, *Sample Storage Prior to Shipment*, of FSIS Directive 10, 230.5, Attachment 1, and any instructional flyer included with the shipper for all samples collected. All samples are to be refrigerated after sampling and maintained under refrigeration at 40°F (4.4°C), or lower, until shipped. **Do not freeze samples.** Keep all samples secure.

B. IPP are never to store sample boxes near heaters or areas exposed to excessive heat. The laboratory will discard samples that arrive above 50°F (10°C) or below 32°F (0°C). It is critical that the sample temperature is maintained during collection and shipment.

## **XIII. SHIPPING OF SAMPLES**

A. IPP are to review and follow the instructions in Section 9, *Sample Shipment*, of FSIS Directive 10,230.5, Attachment 1. Samples are to be collected and shipped to the laboratory the same day when possible.

1. First shift samples are to be shipped the same day collected, or they will be discarded by the laboratory. First shift samples may be collected Monday through Friday.
2. Second shift samples are only to be collected Monday through Thursday, because of shipping-related issues. Samples collected on the second shift which are held refrigerated and shipped to the contract laboratory the next day will not be discarded.

B. IPP are to ship the sample to the FSIS laboratory specified on FSIS Form 10,210-7, or the laboratory designated on the PHIS generated sampling form.

## **XIV. OBTAINING RESULTS OF FSIS NATIONWIDE YOUNG TURKEY MICROBIOLOGICAL DATA COLLECTION PROGRAM SAMPLES**

IPP will receive laboratory testing results when they are posted in LEARN or in PHIS.

## **XV. DATA ANALYSIS**

The Office of Data Integration and Food Protection and the Office of Public Health and Science will analyze sample results from *Salmonella* and *Campylobacter* verification testing. Specifically, these staffs will review data on the serotyping and subtyping results for all positive samples.

Direct all technical questions to the Policy Development Division and all sampling questions to RIMD at 1-800-233-3935 or submit questions through *askFSIS* at <http://askfsis.custhelp.com>. Basic questions are addressed in Appendix II of this notice, *New Performance Standards for Salmonella and Campylobacter Questions and Answers*.

A handwritten signature in black ink, appearing to read "David J. Seaborn". The signature is fluid and cursive, with a large initial "D" and "S".

Assistant Administrator  
Office of Policy and Program Development

## Appendix I

### Chicken Kit



## Turkey Kit



## New Performance Standards for *Salmonella* and *Campylobacter* Questions and Answers

1. If a set for *Salmonella* was started before July 1, 2011, but completed after July 1, 2011, will the *Salmonella* set be evaluated on the new *Salmonella* Performance standard?

No. All *Salmonella* sets that were begun before July 1, 2011 will be evaluated under the *Salmonella* set criteria that were in effect when the set began.

2. If the sample set was started before July 1, 2011, will it be tested for *Campylobacter*?

No. Only sample sets that are started after July 1, 2011 will be tested for both *Salmonella* and *Campylobacter*. For sets that start on or after July 1, 2011, both will be reported in the End of Set Letter.

3. How soon will the establishment be scheduled for the first *Salmonella/Campylobacter* set?

Because we are implementing the new *Salmonella* and *Campylobacter* performance standards, the establishment could be scheduled immediately for a *Salmonella/Campylobacter* set.

4. If a set passes for *Salmonella* but fails for *Campylobacter*, will the establishment be scheduled for another *Salmonella/Campylobacter* set? If a set fails for *Salmonella* but passes for *Campylobacter* will the establishment be scheduled for another *Salmonella/Campylobacter* set?

Yes. If the set fails for either *Salmonella* or *Campylobacter*, the establishment would be rescheduled for another set and be tested for both *Salmonella* and *Campylobacter* again.

5. Will the End of Set Letters include the Category 1, Category 2, and Category 3 rating?

Yes, in a table showing the last two sets and the current Category status. The text of the End of Set Letter will inform the establishment as to whether its completed set results showed process control that was consistent, variable, or highly variable. The three terms define the Categories 1/2/3. Thus, the End of Set Letters will include the Category rating along with the *Salmonella* and *Campylobacter* serotypes, and those establishments that have Category 3 rating for *Salmonella* will be posted on the FSIS web page.

6. Will establishments that have a Category 3 rating for *Campylobacter* be posted on the FSIS web page?

No, establishments that have Category 3 rating for *Campylobacter* will not be posted on the FSIS web page. When two sets for *Campylobacter* have been completed for 90 percent of establishments, the Agency will evaluate industry performance and determine what policy to follow.

7. If I do not have a “Sampling Raw Meat and Poultry for *Salmonella*” DVD, how do I go about getting one?

If you do not have a 30-minute Sampling DVD, which is the same as the VHS video originally issued in 1998, send an email message including the name of the DVD, a physical mailing address (no Post Office box), and telephone number to [cedl@fsis.usda.gov](mailto:cedl@fsis.usda.gov).

8. I have received the sample request form, but have not received any supplies. How do I obtain the supplies needed?

If Inspection Program Personnel need sampling supplies, they should request them via email at least 72 hours before sampling is to begin. Email the laboratory identified on the sample request form (FSIS Form 10,210-7 or the PHIS generated sampling form) by using one of the following email addresses in outlook:

- Sampling Supplies- Eastern Lab
- Sampling Supplies- Midwestern Lab
- Sampling Supplies-Western Lab

The IPP are to include the following information in the supply request email:

- Sampling project code
- Identify the exact supplies needed
- Establishment address (Not the P.O. Box)
- Establishment phone number

9. How can I best ensure that temperature requirements are met?

The IPP are to ensure the following to achieve the best results:

- Refrigerate BPW upon receipt and use only prechilled BPW
- Collected samples are to be refrigerated within five minutes of collectionMake sure the sponge samples have been cooled down prior to shipping
- Make sure the cold packs are completely frozen
- Use sufficient coolant to maintain sample temperature during shipment
- Prechill the shipping container
- Pack the shipper as close to the expected FedEx pick up time as possible

#### 10. When should samples be collected and shipped?

IPP are to follow instructions in FSIS Directive 10, 230.5, Section 9, Sample Shipment. Samples are to be collected and shipped to the laboratory the same day when possible.

- First shift samples are to be shipped the same day collected or they will be discarded by the laboratory.
- The First shift samples may be collected Monday through Friday.
- Second shift samples are to be only collected Monday through Thursday and shipped the next available FedEx pick up.

#### 11. What are some of the common reasons for samples to be discarded?

Some of common reasons why samples will be discarded are:

- The temperature requirements are NOT met upon receipt at the Laboratory. The laboratory will discard samples that arrive above 50°F(10°C) or below 32°F(0°C).
- A copy and NOT an original form accompanies the samples
- The original form was incomplete, i.e. not signed or dated or omitted information.
- The original form has been altered (i.e. DO NOT cross out any preprinted information on the sample form)
- Sample containers other than those provided were used to submit samples
- Sample containers (bottles and/or bags) are leaking
- Samples were not received the day following collection

#### 12. How will I receive the laboratory testing results?

The IPP can receive the laboratory testing results as soon as they are available through LEARN or PHIS. Sample information is entered into the FSIS laboratories databases throughout each day. The IPP should check LEARN or PHIS the following afternoon for sample receipt confirmation and at least once daily until final results are posted. If IPP can not find the laboratory results, they should contact LEARN help for assistance.